



CHÂTEAU ROQUES MAURIAC

CUVÉE HÉLÈNE

AOC BORDEAUX SUPÉRIEUR



TERROIR AND VINEYARD

Roques Mauriac grows in highly favourable conditions: high density planting on one of the highest plateaus of l'Entre-Deux-Mers, the soil is made up of excellent quality, very pure clay on a flush underlying layer of maritime limestone. A geological make-up not unlike its prestigious neighbour, the Saint-Emilion plateau...

The *Cuvée Hélène* honours the mother of today's owner, founder of this vineyard in 1985. Edouard Leclerc's daughter, Hélène Leveux is the first woman to have become member of the Institut National des Appellations d'Origine (INAO) national committee.

VINIFICATION AND AGEING

Harvested at cool temperatures, the Cabernet Franc and Merlot varieties are stripped from the stem and crushed. A pre-fermentation cold maceration takes place for 5 to 7 days (10°C). The alcoholic fermentation evolves in stainless steel tanks at low temperatures (20-22°C) with frequent pumping over and punching down the cap. Oxygen supply is moderate in order to favour the aromatic expression of the wine. The total time in vats of 20 to 25 days varies depending on the year.

Once the malolactic fermentation has been completed, the wine is then aged in oak barrels (renewed by a third) for 12 to 14 months before being bottled at our *chais*.

TASTING

Composed primarily of Cabernet Franc (60%), the *Cuvée Hélène* shows itself off wearing a fine deep crimson robe. Its exuberant nose exhales wild strawberry and raspberry aromas married with vanilla extract and a few notes of graphite giving this wine a mineral touch. On the palate, it is silky and elegant with a texture as full as a basket of wild fruit with notes of spice.

SERVING SUGGESTIONS

The *Cuvée Hélène* is at its best when served with gastronomic cuisine. Its finesse is brought into the limelight with a crusted beef filet with mushrooms or a venison stew in its "Périgueux" sauce. This wine will age gracefully for a good 10 years in your cellar. It is recommended to decant this wine if served the first few years after being bottled.